



CONFEEE BANQUET MENUS

SPRING & SUMMER 2018



THE HOTEL ROANOKE
& CONFERENCE CENTER

CONFEREE BREAKFAST DINING

Should you require private dining for your breakfast, we would be happy to arrange the meal for your guests. This would require minimum set-up charge of 8. per guest. (3. per guest surcharge will apply for 25-49 guests)

PLATED SHENANDOAH MORNING (Included in package)

Cage Free Fluffy Scrambled Eggs (GF)

Smoked Crisp Bacon Strips *(or)* Country Sausage Links (GF) (guest choice)

Breakfast Potato with Peppers and Onions (GF)

Roasted Asparagus and Tomato Garnish (GF)

Mini Butter Milk Biscuit

Fruit Preserves and Butter

Orange Juice, Fresh Brewed Coffee, Decaffeinated Coffee, Assortment of Hot Teas

BREAKFAST BUFFET (Included in package — 50 guest minimum.)

Chilled Orange Juice

Fresh Fruit with Grapes and Strawberries (GF)

Assorted Muffins, Homemade Coffee Cakes and Scones

Fruit Preserves and Butter

Cage Free Fluffy Scrambled Eggs (GF)

Breakfast Potatoes with Onions and Peppers (GF)

Oatmeal (GF)

brown sugar, almonds, golden raisins, cinnamon

Smoked Crispy Bacon Strips (GF)

Country Sausage Links (GF)

Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Hot Teas

SUPERB BREAKFAST ENHANCEMENTS

The following selections are available only with a continental selection from above menu

The Scramble Station (GF)

live action station of cage free scrambled eggs prepared three ways in the skillet – Plain, Virginia Ham, Cheese.

*Build your own additional toppings...house smoked salmon, bacon bits, sautéed mushrooms, pico de gallo

Includes Complimentary Chef Attendant - 100 guest maximum per attendant

10.00 per guest

Traditional Omelet Station (GF)

bacon, tomato, mushroom, diced onions, peppers, Virginia ham, cheddar cheese, fresh spinach

Includes Complimentary Chef Attendant – 50 guest maximum per attendant

10.00 per guest

Hot Oatmeal (GF)

brown sugar, almonds, golden raisins, cinnamon

5.00 per guest

Pancakes, Waffles or French Toast (select one)

butter, mixed berry compote, whipped cream, maple flavored syrup

8.00 per guest

Chicken n' Waffle

quartered Belgian waffle, crispy chicken, maple béchamel

6.50 per guest



CONFEREE LUNCH BUFFET

As a part of the day meeting package, a lunch meal will be included. The buffet will be served in The Regency Room. We do offer private dining for our conferee guests; a surcharge of 6. set up fee per guest will apply. Minimum 25 guests for private buffet service.

While your menu selection will not be available until the morning of your event, our conferee lunch buffet will include the following:

Chef Selection Green Salad (V)
Chef Selection Composed Salad
Two Chef Selection Entrees
Chef's Selection of Seasonal Vegetable or Vegetarian Entree
Chef Selection Seasonal Starch
Chef Selection of Three Desserts
Freshly Baked Rolls and Butter
Iced Tea and Iced Water

CONFEREE PLATED LUNCH MENU

V = Vegetarian VN = Vegan GF = Gluten Free

SALAD (select one)

Greek Wedge Salad (VN, GF)

split romaine heart, olive medley, grape tomato, feta, lemon-tahini dressing, Italian dressing

Tangle of Spring Greens (VN, GF)

baby greens, shredded carrot, grape tomato, cucumber, herb balsamic, strawberry vinaigrette

Lollo Rosso, Baby Spinach, and Shaved Asparagus Salad (V, GF)

sliced almond, creamy parmesan peppercorn dressing, ranch

ENTRÉE (select one)

Tarragon Seared Chicken (GF)

garlic pan sauce (included in package)

Smoky Pork Ribeye (GF)

fennel chow chow (included in package)

Bean Cake Chakalaka (VN, GF)

pan seared, zesty tomato sauce with ginger, carrot, bell pepper (included in package)

Free-Range Chicken (GF)

grilled, whole grain mustard and honey velouté (included in package)

Lentil and Spinach Croquettes (V, GF)

coriander leaf pistou (included in package)

Brisket Pizzaiola (GF)

tomato, oregano, garlic, and white wine sauce

6. additional per guest

Salmon Piccata (GF)

caper, lemon, and garlic butter

6. additional per guest

Rosemary Flat Iron (GF)

off the grill, balsamic beef glaze

7. additional per guest



CONFEREE PLATED LUNCH MENU contd.

SUMMER PLATED VEGETABLE

(select one)

Garlic Basil Patty Pan Squash and Tomato (VN, GF)

Sautéed Green Beans with Balsamic Mushrooms (VN, GF)

SUMMER PLATED STARCH

(select one)

Rainbow New Potatoes with Garlic, Mint and Vegan Butter (VN, GF)

Rosemary Roasted Golden Fingerling Potatoes (VN, GF)

Freshly Baked Rolls and Butter

SOMETHING SWEET

(select one)

Chocolate Mousse Brownie

Tres Leches Cake

Cheesecake with Cherry and Almond

Raspberry and Chocolate Mousse (GF)



CONFEREE LUNCH ALTERNATIVE

CASEY JONES EXPRESS

Roll-In

COMPOSED SALADS (select one)

Skinny Slaw (VN, GF)

shredded carrot and cabbage, celery seed, kosher salt, coarse pepper, sweet red wine vinaigrette

Fresh Vegetable and Ancient Grain Salad (V, GF)

rainbow quinoa, tomato, cucumber, honey, lemon, olive oil, parsley, feta

Minestrone Salad

penne, navy bean, pepperoni, roast tomato, green pepper, parsley, parmesan, Italian dressing

Freshly Made Sandwiches (select two) [gluten free available upon request]

Creamy Pesto Chicken Salad pulled chicken, lemon-basil aioli, romaine, pine nut, parmesan, toasted ciabatta

Turkey on Marble Rye swiss, spinach, dijon, roast sweet red pepper strips

Chicken and Asparagus Wrap sliced chicken, blanched asparagus, roast tomato, scallion, dill cream cheese

Feel-Good Turkey Sandwich (GF) toasted gluten-free bread, oven roasted turkey, miso kale slaw, beet hummus, sun gold tomato

The Italian ham, salami, pepperoni, provolone cheese, iceberg, tomato, cherry pepper rings, oregano vinaigrette, philly roll

Vegan BLT tempeh "bacon," tomato, leaf lettuce, vegan mayo, fire-grilled sourdough

Bag of Chips, Cookie or Brownie, Assorted Whole Fruit, Soda or Water (included in package)

THE CASEY JONES BOXCAR

We are more than happy to box your attendees' lunch to-go or to work through lunch.

Choose up to Two Sandwiches from Above

Select One Prepared Salad (select one)

Skinny Slaw - Fresh Vegetable and Ancient Grain Salad - Charred Corn and Wheatberry

Packaged Cookie, Bag of Chips, Whole Fruit, Soda or Water (included in package)



CONFEREE DINNER PLATED

As a part of the day meeting package, a plated or buffet dinner may be included.
We do offer private dining for our conferee guests; a surcharge of 8. per guest will apply.
Private dining and custom menu options listed.

SALAD (select one)

Kale Ribbon Caesar Salad

curly and lacinato, herbed crouton, shaved parmesan, Caesar dressing (contains seafood), honey-lemon vinaigrette

Tangle of Spring Greens Salad (V, GF)

baby greens, shredded carrot, grape tomato, cucumber, cider-dijon vinaigrette, ranch

Baby Spinach, Strawberry and Pecan Salad (V, GF)

chevre cheese, poppy seed vinaigrette

Fennel, Mandarin and Romaine Heart Salad (V, GF)

almond, medjool date vinaigrette

ENTRÉE (select one)

Sage and Thyme Statler Chicken (GF)

black pepper-molasses glaze (included in package)

Sea Salt Brined Pork Ribeye (GF)

brown sugar-bourbon sauce (included in package)

Tempeh Marsala (VN, GF)

mushroom, garlic, shallot, rosemary (included in package)

Chicken Stuffed with Fontina, Prosciutto and Basil (GF)

marsala-fond sauce (included in package)

Shoulder Tender Steak (GF)

grilled, port-peppercorn reduction, shallot

6.00 per guest

Crispy Honey-Orange Salmon (GF)

Scallion

6.00 per guest

Char-Grilled Monkfish (GF)

red pepper marmalade, cumin

7.00 per guest

Seared Filet Mignon (GF)

porcini-pincé pan sauce

12.00 per guest



CONFEREE DINNER PLATED continued

SUMMER PLATED VEGETABLE (select one)

Sautéed Sugar Snap Peas (VN, GF)
red bell pepper, garlic, ginger

Pan-Roasted Carrots (VN, GF)
mint and parsley gremolata

SUMMER PLATED STARCH (select one)

Riced Cauliflower Risotto (V)
creamy, fresh herbs and aged parmesan

“BBQ” Russet Wedges (VN)
kansas city rub, oven roast

Freshly Baked Rolls, Butter

DESSERT (select one)

Vanilla Bean Cheesecake (GF)

Lemon Chess Pie

Mango and Grilled Pineapple Mousse (GF)

Chocolate Layer Cake

Blackberry Tart



CONFEREE DINNER BUFFET

As a part of the Day Meeting Package, a plated or buffet dinner may be included. This meal will be served in The Regency Room and options will be selected by the Chef on the day of your function. We do offer private dining for our conferee guests. A surcharge of 8. per guest will apply. Private Dining And Custom Menu Options Listed. 50 guest minimum.

GREEN SALAD (included)

Tangle of Spring Greens Salad (V, GF)

baby greens, shredded carrot, grape tomato, cucumber, cider-dijon vinaigrette, ranch

COMPOSED SALAD (select one)

Sorghum Berry and Kale Pesto Salad (VN, GF)

heirloom tomato, micro greens, scallion, miso, pine nut

Strawberry, Spinach and Rhubarb Salad (V, GF)

mint, pistachio, fresh squeezed orange juice and honey vinaigrette

Tomato, Potato, and Mustard Greens (VN, GF)

yellow tomato, red frilly mustard, shallot, chives, dijon-sherry, vinaigrette

Minestrone Salad

penne, navy bean, pepperoni, roast tomato, green pepper, parsley, parmesan, Italian dressing

5-Bean Salad with Smoked Paprika Vinaigrette (VN, GF)

pinto, kidney, cannellini, green and wax, almond, parsley, celery leaf

ENTRÉE (select two)

Lentil Pasta Primavera (VN)

spring vegetables, whole-wheat farfalle, marinara, herbs (chicken available by request)

7 Spice Miso Salmon (GF)

shichimi togarashi marinade, ginger and citrus

Cherry Blossom Pork (GF)

all-natural, slow roast, cherry-balsamic vinaigrette

Peruvian-Style Roast Chicken (GF)

cumin and herb rubbed, tangy green sauce with lime and cilantro

Beef Brisket Verde (GF)

charcoal smoked, charred-tomatillo sauce, cojita cheese

Sliced NY Strip (GF)

slow roasted, mushroom bordelaise **add 6.00 per guest**

Grilled Chicken (GF)

garlic and rosemary marinade, scorched-scallion sauce

Gluten-Free Penne Al Forno (V, GF)

signature golden marinara, Italian cheeses, herbs (beef bolognese available by request)



CONFEREE DINNER BUFFET continued

SUMMER VEGETABLE (select one)

Lemon Roasted Asparagus (V, GF)
parmesan

Roasted Cauliflower and Carrot (V, GF),
olive oil, dijon, honey and horseradish sauce

Roasted Chili-Garlic Broccoli (VN, GF)
sweet chili, sesame

SUMMER STARCH (select one)

Garlic and Parsley New Potatoes (VN, GF)
blanched red skin, olive oil

Roasted Yukon Potatoes (VN, GF)
coriander seed, turmeric, lime, cilantro, parsley, dill, garlic

Sweet Pea and Hibiscus Basmati Rice (VN, GF)
garlic, scallion, curried cashew

Freshly Baked Rolls and Butter

DESSERT (select three)

Yogurt Panna Cotta

Lemon Chess Pie

Mango and Grilled Pineapple Mousse (GF)

Chocolate Layer Cake

Blackberry Tart

Chocolate Cheesecake

BEVERAGE

Freshly Brewed Coffee, and Hot Tea Upon Request Only

